

Rivers Edge

Mediterranean Cuisine

210 West Main Street, Avon CT 06001 • 860 470-5720 • 860-470-7196

www.riversedgemediterraneancuisine.com

Sunday- Thursday 11:00 A.M.—9:00 P.M. Friday - Saturday 11:00 A.M.—10 P.M.

Mashawi on Coal

Served with Mediterranean Rice
and Grilled Vegetables

Chicken Kebab GF	25
Beef Kebab GF Beef Tenderloin	30
Kofta Kebab GF Ground Lamb - 3 pieces	28
Lamb Kebab GF Lamb Tenderloin	30
Moushakel GF Rack of Lamb, Kofta, Chicken	35
Lamb Rack GF 3 Pieces Lamb Rack	32
Seafood Kebab GF Salmon, Shrimp, and Scallops	39

Substitute Rice for Quinoa or Couscous +\$4

Substitute either side for French Fries +\$4

Entrees

Mediterranean Platter V	25
Tabouli, Hoummus, Grape Leaves, Baba Ghanoush, Falafel, Salada Baladi, Tahini, Served with Pita Side	
Lamb Shank GF	25
Served with Mediterranean Rice, Eggplant Yakneh	
Chicken Shawarma Fatta	25
Layers of Chicken Gyro, Mediterranean Rice, Toasted Pita, topped off with Tomato Sauce, Chickpeas, taziki and Tahini	
Lamb Mousaka	25
Layers of Eggplant, Zucchini, Ground Lamb, with Mashed Potato and Béchamel Sauce and rice vermicelli side	
Vegetable Paella v	25
Rice, slow cooked Seasonal vegetables, Dried fruit, almonds, crumbled saffron infused with dry wine	

BYOB

(No Alcohol Served)

Ask About our Drinks
and Homemade Desserts!

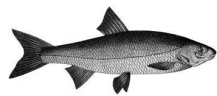
Condiments \$1 each

Hoummus	Tahini
Tzatziki	Harissa
Extra Dressing	

Moroccan Tagine

Served with Pita Side

Moroccan Lamb Tagine GF	25
Boneless Lamb, Lemon Confit Sauce, Vegetables, Dried Apricot, Plums, Pine Nuts, Harissa Sauce	
Seafood Tagine GF	27
Shrimp, Scallops, Sea Bass, Salmon, Green Olives, Harissa Sauce	
Short Rib GF	25
Boneless short rib eye, caramelized prunes, honey almonds, vegetables	



Fish

Mediterranean Sea Bass	28
Pan Seared in Caviar and Anchovies, Soffrito Sauce with Moroccan Couscous	
Crusted Salmon	27
Pan Seared Atlantic Salmon, rice vermicelli, Chard Broccoli	
Catalonia Cod Maklouba	27
Flaky cod over eggplant sayadiyah rice, tamarind molasses sauce, pine nuts and lemon confit	
Lobster and Mushroom Paella	30
Rice, Lobster meat, green peas, mushroom, saffron roasted pepper, feta cheese	
Mediterranean Shrimp Pasta	28
Sautéed shrimp, garlic, kalamata olives, red roasted peppers, tomato, served on spaghetti in a creamy wine sauce topped off with feta cheese	

Plates

[not a Sandwich]

Chicken Gyro	16
Grilled Shaved Chicken, Salata Baladi side, Dill Cucumber Sauce, Tahini Sauce, Pita Side	
Lamb Gyro	16
Grilled Shaved Lamb, Salata Baladi side, Dill Cucumber Sauce, Tahini Sauce, Pita Side	
Moroccan Shrimp	17
Sautéed shrimp, served with Moroccan couscous side	
Mediterranean Fish & Fries	18
Breaded sea bass & fries, tahini, thomia	
Shrimp & Fries	17
Breaded fried shrimp & fries, tahini, thomia	
Calamari & Fries	18
Breaded fried calamari & fries, tahini, thomia	
Egyptian Koshari v	16
Noodles, Rice, Lentil, Fried Onion, Tomato Sauce, Chickpeas	

Sandwiches

Chicken Gyro Wrap	18
Thomia Spread, Onion, Parsley, Lettuce, Tomato, Taziki, Tahini, Salata Baladi side	
Lamb Gyro Wrap	18
Thomia spread, onion, parsley, lettuce, tomato, taziki, tahini, Salata Baladi side	
Istanbul Kofta Wrap	18
Ground Lamb Kebab, Tomato, Lemon Confit Sauce, Harissa, Salata Baladi side	
Steak and Cheese Baguette	18
Shaved ribeye steak, caramelized onion & peppers, mushrooms, pepper jack cheese, garlic aioli with salata baladi side	
Grilled Chicken & Feta Wrap	16
Grilled chicken, feta cheese, basil pesto, lettuce, tomato with salata baladi	
Buffalo Chicken Wrap	16
Breaded chicken, lettuce, tomato, house sauce with salata baladi side	
Alexandria Shrimp Baguette	17
Fried shrimp, tomato, parsley, roasted garlic paste, tahini sauce with salata baladi side	
Cured Salmon & Avocado Panini	18
Cured salmon, avocado, labneh, dill on french baguette served with salata baladi side	
Mediterranean House Burger	17
8oz Angus Beef, Lettuce, Tomato, Onion, Mediterranean Harissa Sauce, Peper Jack Cheese. French Fries	

Substitute side for French Fries +\$4

Vegetarian/Vegan Sandwiches

Falafel Pita Wrap v	13
Chickpeas, Fava Beans, Green Mix and Tahini Sauce, Hoummus Side	
Palestinian Sabih Burrito VG	15
Roasted Eggplant, Falafel, Hard Boiled Eggs, Lemon Confit, Hoummus Tahini, Green Mix, Tomatoes, Cucumber, Onion, Yogurt Sauce, on Lavash Wrap, Baba Ghanoush Side	
Roasted Veggie Panini v	15
Sun dried tomato hummus, mixed green, zucchini, squash, roasted peppers, mushrooms with salata baladi side	
Spinach Feta Panini VG	15
Feta, spinach, roasted peppers, cucumber, tomato, olives, with salata baladi side	
Feta and Arugula toastim VG	15
Feta, arugula, tomato, olive oil, zaatar on French baguette served with salata baladi side	

V VEGAN

VG VEGETARIAN

GF GLUTEN FREE

Some dishes can be served V or GF - ask your server

20% service charge added to parties of 6 and more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy please inform your server.

**Order
Online
Delivery
Available**

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PERMIT No. 11

Postal Customer

Starters and Sides

Our Famous Falafel V/GF	12
<i>Fava Beans, Chickpeas, Herbs Served with Fried Green Peppers, Tahini Sauce and Egyptian Tomato Salsa</i>	
Hoummus V/GF	12
<i>Chickpea Pureé, Tahini, Lemon Juice Served with Pita on side</i>	
Baba Ghanoush V/GF	13
<i>Roasted Eggplant, Onion, Tahini Olive Oil, Molasses, with Pita Side</i>	
Grape Leaves V/GF	12
<i>Rice, Lemon, Olive Oil, Taziki</i>	
Tabouli v	12
<i>Bulgar, Tomato, Parsley, Mint, Lemon Juice, Scallion, Red Onion</i>	
Palestinian Feta V/G/GF	13
<i>Feta, tomato, cucumber. olive oil, cumin Served with Pita Side</i>	
Mouhamara V/GF	15
<i>Walnuts, Roasted Red Pepper, Pomegranate Molasses with Pita side</i>	
Labneh V/G/GF	12
<i>Strained Yogurt, Olive Oil, Mint, Zaatar, mixed berry, colorful grape tomato, Pita Side</i>	
Foul Masrey V/GF	12
<i>Famous Egyptian Baked Fava Beans, Olive Oil, Lemon Juice, Tahini, Cumin, Chopped Onion, Tomato, Pita Side</i>	

Fried Lebanese Kabbey	14
<i>Bulgar stuffed with Sautéed Beef, Lamb, Pine Nuts, Pomegranate Seeds, Harissa Sauce</i>	

Egyptian Hawawshi	14
<i>Pita stuffed with Ground Sautéed Lamb, Pine Nuts, Tahini, Harissa</i>	

Fried Halloumi V/G/GF	16
<i>White Cheese Matured in Whey with Vegetable Sticks and Harissa Dip</i>	

Mediterranean Nachos V/G	14
<i>Crispy Pita, Keshta, Cheddar Cheese, Feta, Olives, Chickpeas, Red Onion, Zaatar with Chicken Gyro 22 with lamb Gyro 22</i>	

Mediterranean Grilled Chicken Wings GF	12
<i>6 Wings Marinated with sumac, lemon, olive oil, zaatar, grilled to order</i>	

Lebanese Sausage	14
<i>Seared in pomegranate molasses, pine nuts with pita side</i>	

Pigeon	14
<i>Seared in pomegranate molasses, with sumac, with pita side</i>	

Tahini Cauliflower V/G/GF	13
<i>Sautéed cauliflower, parsley, over labneh, drizzled with tahini</i>	

Mediterranean Cigars	
- (2) Avocado Cigar V	12
- (2) Feta Cheese Cigar VG	12
- (2) Lamb Pine Nuts Cigar	12
- (2) Chicken Cigar	12

Roasted Beets V/G/GF	12
<i>with Yogurt and Preserved Lemon</i>	

Butternut Squash V/G/GF	11
<i>with Chickpea Salsa, Feta, Pumpkin Seeds</i>	

Egyptian Eggplant Yakhni V/GF	12
<i>Roasted Eggplant, Tomato Sauce, Red & Green Pepper, Pita Side</i>	

Traditional Guacamole V/GF	16
<i>Avocado, Olive Oil, Lemon, Cilantro</i>	

Fatayer	
<i>Stuffed Baked Dough</i>	
- Spinach V	5
- Spinach & Feta VG	5
- Ground Meat	6

French Fries v	6
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Sweet Potato Fries v	7
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Mediterranean Rice V/G/GF	8
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Mediterranean Quinoa V/GF	8
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Moroccan Couscous v	8
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Fresh Raw Veggies V/GF	8
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Soft Pita v	3
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Pita Chips v	7
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Salads

Classic Greek Salad GF	15
<i>Lettuce, Tomato, Kalamata Olives, Feta, Onion, Greek Dressing</i>	

Poached Quinoa & Kale GF	16
<i>Tomato, Cucumber, Scallion, Parsley, Mint, Chickpeas, Feta, Cranberries, Butternut Squash, Tamarind Walnut Tahini Vinaigrette</i>	

Lebanese Fattoush	16
<i>Tomato, Cucumber, Fresh Mint, Red Onion, Radish, Pita Chips, Parsley. Lebanese Vinaigrette</i>	

White Beans & Pear GF	16
<i>White Beans, Pear, Arugula, lentils, orange, pomegranate seeds, shallots, pistachios, olive oil dressing</i>	

Apple and Beet Salad GF	16
<i>With house green mix, carrots, parsley, shallot, pecan, baby mozzarella, olive oil, orange dressing</i>	

Honey Dew and baby Mozzarella	16
<i>Spinach, mint, olives, almonds, pomegranate seeds, molasses cantaloupe dressing</i>	

Spinach Strawberry Avocado GF	17
<i>With hazelnuts, whipped honey ricotta, blueberry, pomegranate molasses, olive oil, strawberry balsamic vinaigrette</i>	

Watermelon and Feta GF	16
<i>With arugula, mint, blueberry, walnut, sumac, olive oil, pomegranate molasses, orange lemon dressing</i>	

Baked Eggplant GF & Feta Cheese Walnuts	17
<i>Roasted Eggplant, Feta, mixed greens, cherry tomato, red onion, roasted peppers, walnuts, baba ghanouge, tahini vinaigrette</i>	

Chef Burrata GF	17
<i>Burrata cheese, butternut Squash, sweet potato, red cabbage, mixed greens, pomegranate seeds, pumpkin seeds, honey molasse</i>	

Summer Peach GF	18
<i>Peach, tomato, red onion, feta cheese, arugula, mild red chili spice, roasted almond, lemon, olive oil vinaigrette</i>	

ADD ONS

- Falafel	5
- Chicken Gyro	8
- Lamb Gyro	8
- Salmon	12
- Shrimp	9
- Grilled Chicken	8

Soup

Egyptian Red Lentil V/GF	6
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Mediterranean Ginger Sweet Potato V/GF	6
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Moroccan Harrira GF	6
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Chicken Safron GF	6
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Kids Menu

Chicken Tenders & Fries	11
Spaghetti with Butter	9
Cheese Quesadilla	10

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